

Application No. 10/723,038
Amendment dated July 25, 2005
Reply to Office Action mailed March 24, 2005

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1-17 (Cancelled)

18. (New) A process for producing a meat alternative comprising:

mechanically combining an animal protein source and water for forming a slurry, the mechanical combining acting to extract the collagen from the animal protein source into the water; the animal protein source being in a range from about 15% to about 35% by weight of the total product;

adding a dehydrated plant protein to the slurry for hydration of the plant protein therein to form hydrated plant protein in a range from about 65 to about 85% of the total weight of the product, the extracted collagen acting to support the hydrated plant protein to produce an organoleptically pleasing texture,

wherein a volume of the water is sufficient to hydrate the plant protein and wherein the animal protein source further acts to flavor the meat alternative.

19. (New) The process of producing a meat alternative as described in claim 1 further comprising:

adding sodium phosphate during the mechanical combining to chemically aid in extracting the collagen from the animal protein source.

20. (New) The process of producing a meat alternative as described in claim 19 wherein the sodium phosphate is tetrasodium pyrophosphate.

21. (New) The process of producing a meat alternative as described in claim 19 further comprising:

adding the sodium phosphate in a range from about 0% by weight to about 1% by weight.

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22. (New) The process of producing a meat alternative as described in claim 1 further comprising:

adding a gelling agent to the slurry so as to aid the collagen in supporting the plant protein to form the organoleptically pleasing texture.

23. (New) The process of producing a meat alternative as described in claim 22 further comprising:

adding the gelling agent in a range from about 1% to about 2% by weight.

24. (New) The process of producing a meat alternative as described in claim 22 further comprising:

selecting the gelling agent from a group comprising konjac, carageenan, starches, gelatins and transglutaminase.

25. (New) The process of producing a meat alternative as described in claim 1 further comprising:

adding dietary fiber so as to provide additional nutritional value and to retain moisture whereby the organoleptically pleasing texture is enhanced.

26. (New) The process of producing a meat alternative as described in claim 25 further comprising:

adding the dietary fiber in a range from about 1% to about 2% by weight.

27. (New) The process of producing a meat alternative as described in claim 1 further comprising:

adding fat in a range from about 5% to about 30% by weight whereby the organoleptically pleasing texture and the flavor are enhanced.

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28. (New) The process of producing a meat alternative as described in claim 27 further comprising:

adding the fat in a range from about 5% to about 10% by weight.

29. (New) The process of producing a meat alternative as described in claim 1 further comprising:

selecting the plant protein source from a group consisting of soy protein concentrates, soy protein isolates, soy flour, gluten, hemp and bean powders and mixtures thereof.

30. (New) The process of producing a meat alternative as described in claim 1 further comprising: adding additional meat-based flavoring.

31. (New) The meat alternative as described in claim 1 further comprising adding additional plant-based flavoring.

32. (New) The process of producing a meat alternative as described in claim 30 further comprising:

adding the additional meat-based flavoring in a range from about 2% to about 10% by weight.

33. (New) The process of producing a meat alternative as described in claim 31 further comprising:

adding the additional plant-based flavoring in a range from about 2% to about 10% by weight.

34. (New) The process of producing a meat alternative as described in claim 1 wherein the animal protein source is a high collagen-containing animal protein source.